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PRESS RELEASE

Campden BRI expands chemistry department

Campden BRI has opened a brand new, purpose-built laboratory at its Chipping Campden site.

The new lab brings together all of Campden BRI's food composition activities, which includes the company's food specification team, food composition group and metals laboratory. The laboratory is UKAS accredited for over 30 different tests, including and meat and fish content, all FIC energy analyses, and trace metal analysis.

The additional space will integrate the analytical services with compliance checking of tariff codes after the company won retention of a significant three year contract with HM Revenue and Customs to provide specialist testing and consultation services last month.

David Miles, Head of the Food Composition Section said:

"We are delighted with our new modern facility. We have designed the laboratory for maximum efficiency, safety and use of space using a Lean Six Sigma tool called Systematic Layout Planning. Having all our food composition services in a single, bespoke laboratory will improve efficiency and the additional space will enable us to expand our analysis services in future."

Over the coming months, additional new equipment and a new Laboratory Information Management System will be installed in the lab, which will enable the section to offer an even wider range of services to members and clients.

The new laboratory is the latest in a programme of continued development across the company's two UK sites at Chipping Campden, Gloucestershire and Nutfield, Surrey. Since the beginning of 2013, Campden BRI has invested over £2 million in equipment and facilities which includes FTIR

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Spectroscopy and GC/QToF systems, as well as a new sample receipt centre, a microbiological process hall and a specialist sparkling wine facility. The company's microbiology wing and reception areas have also been completely refurbished.

For more information about the food composition laboratory visit

www.campdenbri.co.uk/services/nutritional-analysis.php

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available at www.dropbox.com/s/64xu58f3k9k5r4a/Campden%20BRI%20expands%20chemistry%20dept.jpg or from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. tim.hutton@campdenbri.co.uk +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,

- c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
- d. [agri-food production](#), ingredients, raw materials, raw material technology,
- e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology

5. Facilities at Campden BRI include:

- a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities